

# Save water, money & the environment

Sydney Water's **Every Drop Counts** program is designed to help you save water, money and the environment. By saving water you'll be managing the resources in your business more effectively, saving money and making a positive contribution to the environment.

The main areas of water usage in kitchens include sinks, dishwashers, garbage disposals and icemakers. To prevent leaking, regular maintenance is essential. One drip per second equates to 7,000 litres of water per year.

The water efficiency of your kitchen can be compared to litres per food cover (or meals prepared). The benchmarks developed for water usage in kitchens are:

Rating	Water usage* (litres per food cover)
Good	<35
Fair	35 – 45
Poor	>45

\* Note: Usage based on total kitchen usage divided by number of covers prepared



## Sinks & basins

The amount of water used in sinks and basins can often be halved simply and cost effectively. Flow control regulators or tap aerators fitted to existing tapware, or new water saving fixtures and fittings, such as AAA-rated tapware and trigger sprays, all save water and money.

**The benefits of reducing flow rates in both the hot and cold taps are:**

	Best practice	Existing usage	Saving per fixture*		Product & installation cost	Payback period years
			kL/year	\$/year		
Sinks	12 litres/min	25 litres/min	40	\$100	\$40	0.4
Basins	6 litres/min	12 litres/min	6 - 9	\$16 – \$26	\$40	1.5 – 2.5

\*The cost savings also include the energy cost of hot water generation

**Being smart with water makes good business sense**



# Commercial dishwashers

Using your dishwasher wisely can make a big difference

## Dishwasher efficiency

### How water can be wasted

- Running rack machines not filled to capacity
- Not scraping excess food before loading
- Excessive water flow rate used for the final rinse.

### How you can save water

- Train your staff to operate the dishwasher correctly
- Use an auto timer/electronic sensor for efficient operation
- Adhere to the manufacturer's recommended equipment flow rate
- Install flow control to the rinse line (where applicable).



When considering improvements to your kitchen, a new dishwasher can potentially make substantial savings. Water related cost savings of 30% or greater can be achieved with newer, more efficient dishwashers.

Dishwasher type	Best practice litres/hr	Common usage dishwasher >5 years old litres/hr	Potential savings with a new machine*	
			\$/hour	\$/year
Hood	156	230	\$1.15	\$1,260
Rack Conveyor	320	600 - 1000	\$ 4.30 - \$ 10.45	\$ 4,700 - \$ 11,400
* Based on typical costs and 3 hours use per day, 7 days a week Water & sewer usage \$1.95/kL (using 95% SUDF) Detergent \$11.75/kL Rinse Aid \$1.65/kL Total equivalent cost of water \$15.35/kL				

## Other potential water savings tips:

- Minimise the use of garbage disposal units as they can consume up to 30 litres of water a day. Instead use a sink strainer to trap food scraps before disposal
- Water-cooled ice machines use up to 10 times more water than similar sized air-cooled machines. Water cooled ice makers typically use 600 litres of water a day for cooling
- Sweep or mop the floor instead of hosing down with water next time you clean the kitchen.

Sydney Water acknowledges Hobart Food Equipment Pty Ltd for their assistance and commitment towards water conservation.



For more information visit: [www.sydneywater.com.au](http://www.sydneywater.com.au)  
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**WATER**